INSTALLATION & OPERATING INSTRUCTIONS

for

FUSION™ CONVEYOR TOASTER
MODEL SERIES 2030 & 2040

MODEL SERIES 2030

MODEL SERIES 2040

COMCATER - foodservice equipment

TO BE SERVICED ONLY BY AUTHORIZED PERSONS

Lincoln

Enodis STAR CERTIFIED SERVICE AND PARTS

LISTED c UL us 797L

CLASSIFIED UL EPH ANSI / NSF4

Part Number: 10002465

IMPORTANT WARNING AND SAFETY INFORMATION

FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OT THIS OR ANY OTHER APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING, AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

- Required clearances must be maintained from all walls and combustible materials.
- Keep the toaster area free and clear of combustible material.
- The toaster is to be operated only on the type of electricity as shown on the specification plate.
- This manual should be retained for future reference.
- The electrical wiring diagram is located on the inside front cover of the toaster.
- The toaster must be mounted on factory installed legs for proper air ventilation.

BEFORE INSTALLATION

NOTE: Upon receipt of this unit, immediately unpack and inspect for possible concealed shipping damage. If unit is found to be damaged, save all packing materials and contact your delivery carrier within 5 days. Refer to "Shipping Damage Instructions" enclosed for detailed instructions. Failure to follow these instructions will negate Lincoln Foodservice Product's or your ability to file claims and receive compensation for shipping damage.

This manual contains important safety and installation-operation instructions. Require all operators to read this manual before using the unit. Failure to follow the instructions contained in this manual may cause injury, damage to the unit, and will void the warranty.

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PURCHASER'S RESPONSIBILITY

It is the responsibility of the purchaser to:

1. See that the electric service for the toaster is installed on site in accordance with the manufacturer's specification.
2. Unload, uncrate, and install the toaster in its proper location in accordance with this installation/operation manual.
3. See that the electric service is connected properly by a qualified installer of your choice. All such connections must be in accordance with applicable code requirements. Refer to Code References section for more information.

UTILITY SPECIFICATION

Fusion™ Conveyor Toaster

Model #	Input Rate	Volts	Amps	Phase	Hz
2030	4.7kW	208/240	24	1	50/60
2032	4.7kW	220/230/240/400/415	11.5	3	50/60
2040	8.3kW	208/240	40	1	50/60
2041	8.3kW	208/240	24	3	50/60
2042	8.3kW	220/230/240/400/415	20	3	50/60

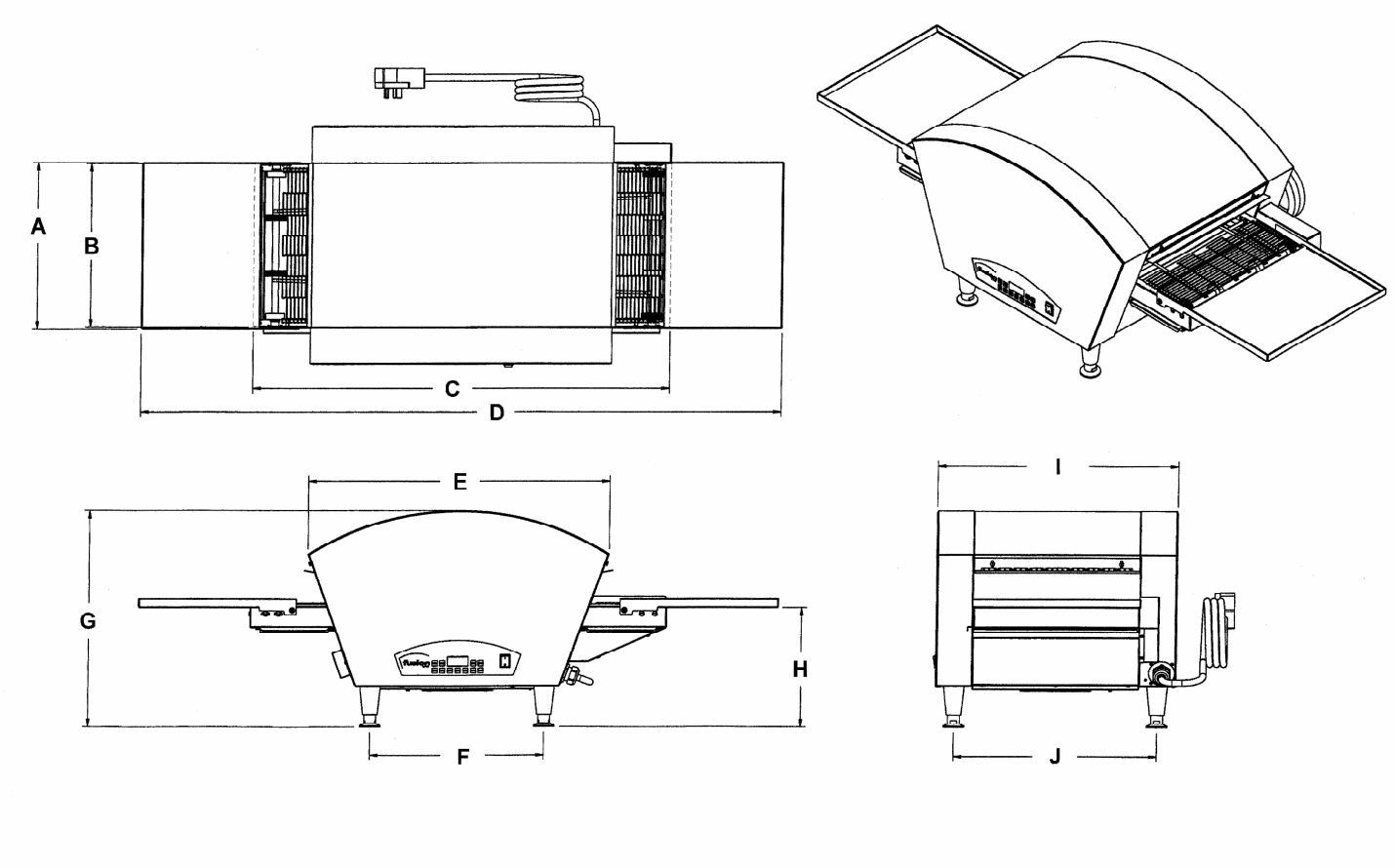
NOTE: Do not install this (these) toaster(s) in area with an ambient temperature in excess of 95° F / 35° C. Doing so will cause damage to unit.

MODEL NUMBER KEY

COUNTRY		LANGUAGE	CODE
1.	France	French	B
2.	Germany	German	C
3.	Italy	Italian	D
4.	Spain	Spanish	E
5.	United Kingdom	English	F
6.	Luxembourg	French	B
7.	Portugal	Portuguese	H
8.	Denmark	Danish	J
9.	Belgium	Dutch / French	K
10.	Netherlands	Dutch	L
11.	Ireland	English	F
12.	Greece	Greek	M
13.	Austria	German	C
14.	Finland	Finnish	N
15.	Norway	Norwegian	P
16.	Sweden	Swedish	R

Codes not used: A, I, O, Q

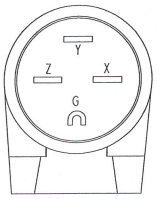
EXTERIOR DIMENSIONS - FUSION™ CONVEYOR TOASTER



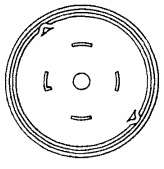
		A	B	C	D	E	F	G	H	I	J
Model 2030	Inches	11.14	10.87	34.06	48.58	24.75	12.82	19.50	11.25	17.19	14.06
	Centimeters	28.30	27.61	86.51	123.39	62.87	32.56	49.53	28.58	43.66	35.71
Model 2040	Inches	16.14	15.87	40.06	61.58	29.00	16.75	21.00	11.56	23.00	19.50
	Centimeters	41.00	40.31	101.75	156.41	73.66	42.54	53.34	29.36	58.42	49.53

	Approximate Shipping Weight
Model 2030	120 lbs / 54.43 kg
Model 2040	180 lbs. / 81.65 kg

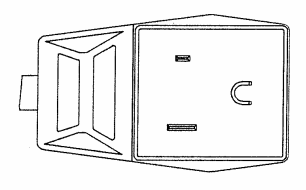
COMPONENTS



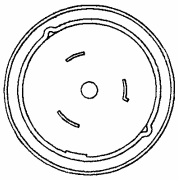
Service Type	NEMA 15-30P
Service Specs	30A, 250V, 3 Phase
Where Used	2041-000-U
Spare Part Number	370791
Domestic Units Only – Wire & Plug not included in CE Units	



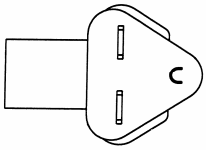
Service Type	NEMA L15-30P
Service Specs	30A, 250V, 3 Phase
Where Used	2041-001-U
Spare Part Number	370792
Domestic Units Only – Wire & Plug not included in CE Units	



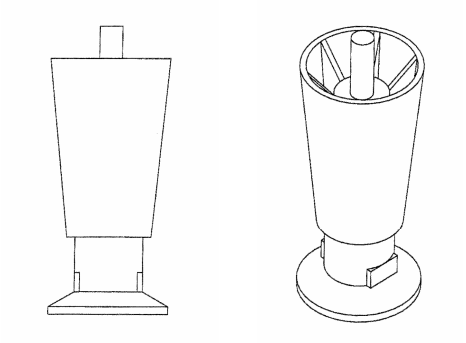
Service Type	NEMA 6-50P
Service Specs	50A, 250V, 1 Phase
Where Used	2040-000-U
Spare Part Number	370789
Domestic Units Only – Wire & Plug not included in CE Units	



Service Type	NEMA L6-50P
Service Specs	50A, 250V, 1 Phase
Where Used	2040-001-U
Spare Part Number	370790
Domestic Units Only – Wire & Plug not included in CE Units	



Service Type	NEMA 6-30P
Service Specs	30A, 250V, 1 Phase
Where Used	All 2030 Series Models
Spare Part Number	370748
Domestic Units Only – Wire & Plug not included in CE Units	



4" LEG (adjustable to 5")

CE UNIT POWER CORD REQUIREMENTS

The standard requires that the supply cord must be oil-resistant and not lighter than ordinary polychloroprene (60245 IEC 57) (IEC/EN 60335-2-48).

Lincoln requires that the power cord must be:

5 x 2.5mm² 90°C

ELECTRICAL GROUNDING INSTRUCTIONS

WARNING: If the supply cord appears to be damaged, do not attempt to operate unit. Contact a service agent or qualified electrician to repair.

WARNING ***DOMESTIC:*** This appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.

WARNING ***INT'L (CE):*** This appliance must be properly grounded at time of installation. Failure to ensure that this equipment is properly grounded can result in electrocution, dismemberment or fatal injury.

ELECTRICAL CODE REFERENCE

IN USA
When installed, this appliance must be electrically grounded and its installation must comply with the National Electric Code, ANSI-NFPA 70, latest edition, the Manufacturer's Installation Instructions, and applicable municipal building codes.

IN CANADA
All electrical connections are to be made in accordance with CSA C22.1 – Canadian Electrical Code Part 1 and/or local codes.

ALL OTHER COUTRIES
Local electrical codes will prevail.

1. All pole disconnection switch 3mm open contact distance.
2. To prevent electrical shock, an equal potential bonding ground-lug is provided in the back. This allows the toaster to be connected to an external bonding system.
3. When used as a double-stack (if applicable) and each toaster has its own disconnection switch, all switches should be closed together.

SPACING

The toaster must have 10 inches (254mm) of clearance from combustible surfaces without attached Enter/Exit Trays. With Enter/Exit Trays attached, no minimum clearance is required. In case other equipment is located on either side of the toaster, a minimum clearance of 24 inches (609mm) is required from that equipment.

FOR ALL TOASTERS: A 24-inch clearance at the rear of the toaster must be obtainable for service access.

VENTILATION

Ventilation is not required but local codes prevail. These are the "authority having jurisdiction" as stated by the NATIONAL FIRE PROTECTION ASSOCIATION, INC. in NFPA 96, latest edition.

GENERAL INFORMATION

The instructions that follow are intended as a guide for preparing for the installation of the Fusion™ Conveyor Toaster.

First and foremost, each crate should be examined before signing the Bill of Lading to report any visible damage caused by the trucker in transit and account for the number of crates.

IF THERE IS APPARENT DAMAGE: *United States and Canada:* Arrangements should be made to file a claim against the carrier. As Interstate Commerce Regulations require that the claim must be initiated by the consignee. *All shipments to other countries:* Freight terms will be developed and extended on an individual basis.

Proper and secure storage facilities should be arranged for the toaster(s), if necessary, to protect it from outdoor or damp conditions at all times before installation.

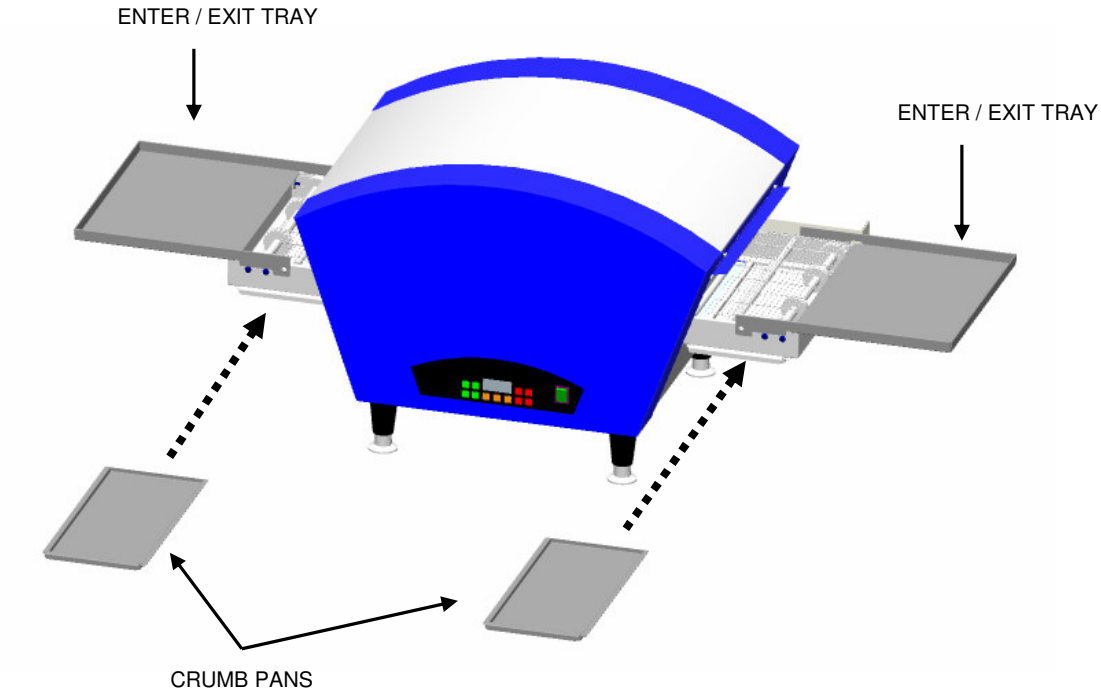
WARNING: This equipment is not to be used by children or infirmed persons.

UNCRATING

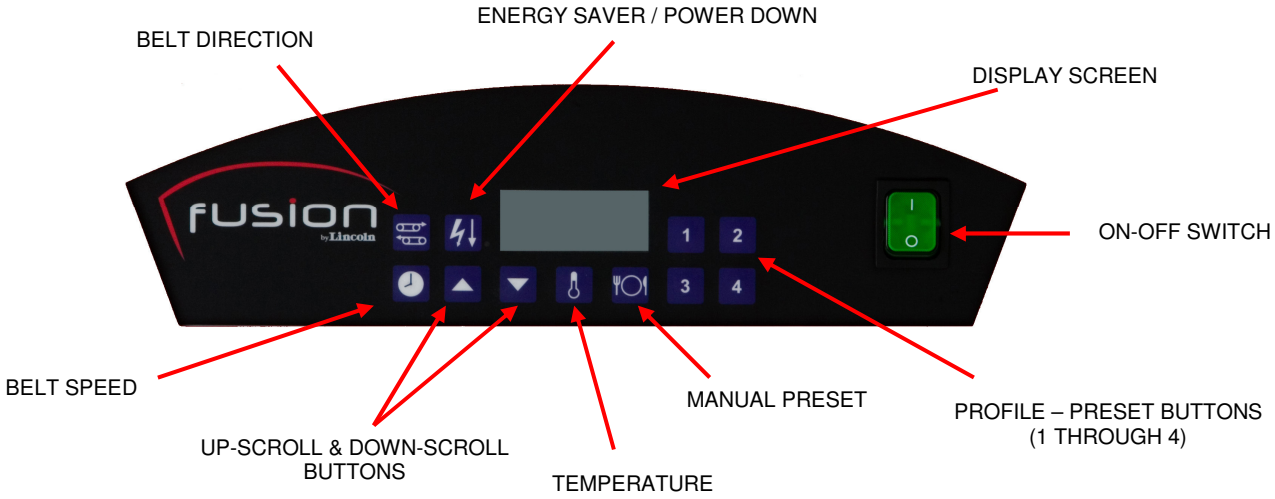
When you have all the crates unloaded, open the crates and remove the plastic covers. Inspect at once for concealed damage. If anything appears to be damaged, contact the appropriate persons immediately to file a damage claim. After completing this inspection, finish unpacking the toaster and all other components. Move the components inside near the area where they will be assembled in the order in which they will be assembled.

FUSION™ ASSEMBLY INSTRUCTIONS – ALL MODELS

The End Crumb Pans may need to be assembled prior to operation. In this case, simply slide each pan under the end of the conveyor as shown below. Additionally, the Enter/Exit Trays include a design feature that allows them to "flip up" to a vertical position. This is a design feature for crating and shipping the unit only. The trays should remain in the horizontal position to allow for "holding" of product (as shown below).



OPERATOR INSTRUCTIONS



DANGER! Do not work around conveyor belt with long hair, loose clothing, or dangling jewelry. Getting caught in the belt could result in serious injury.

Prior to operating your new Fusion Toaster, it is important to understand the different programmable options available to you. Following is a chart to better illustrate the different programmable options that are available.

MENU ITEMS	DESCRIPTION
Temperature Intensity	Temperature Intensity refers to the temperature in which the unit is toasting. This is shown on the display board as a unit of measure (low to high) between 0.5 – 10.0.
Temperature Intensity Balance	The Fusion Toaster will allow you to determine where the heat will emanate. You have the ability to program your toaster so that more (or less) heat will emanate from the top or bottom of the toaster. This is shown on the display board as a unit of measure between 5 – 200. • Display reading between 5 – 95 refers to more top heat / less bottom heat. • Display reading between 110 – 200 refers to more bottom heat / less top heat. • Display reading of 100 refers to equal top and bottom heat.
Belt Speed	Belt Speed refers to how quickly the food item travels through the toaster. This is shown on the display board as a unit of measure (fast to slow) between :15 seconds and 5:00 minutes.
Menu Name	Menu Name refers to the names available for programming in the four “Profile-Preset” buttons. Each menu will be listed on the display as “Menu 1, 2, 3, or 4” which corresponds to the numbered buttons. The operator has the option of changing these names (see programming instructions).

<u>POWER-UP TOASTER</u>

1. Turn the “On / Off” Switch to the “ON” position. The green light will illuminate.

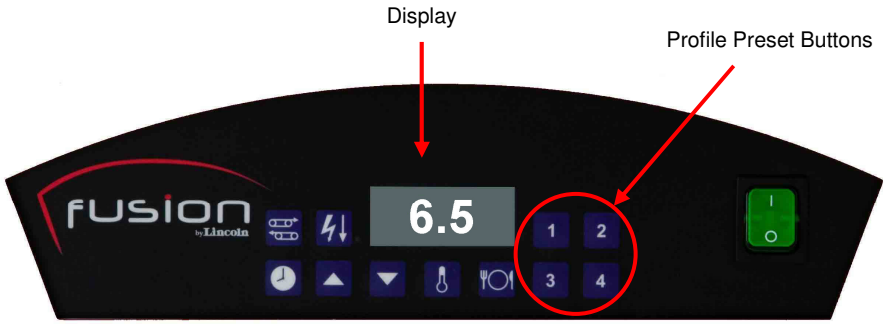
MENU ITEMS

The Fusion Toaster is equipped with four (4) separate menu items to allow for multiple menu settings. These menu items are shown on the display as 'Menu 1,' 'Menu 2,' 'Menu 3,' or 'Menu 4' depending on which menu is selected. Additionally, these menus can be reprogrammed with a specific food item name such as "sandwich," "appetizer," "lunch," etc. To access each menu, simply press and release the requisite "Profile Preset" button (1 through 4).

PROGRAMMING MENU ITEMS

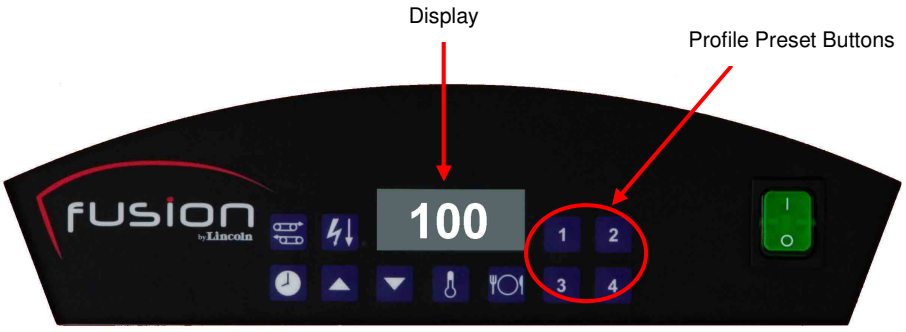
The Fusion Toaster allows for each of the four saved menu items to be programmed for temperature intensity, temperature intensity balance, belt speed, and menu name. To program a menu item, follow the steps listed below.

1. Press and hold the "Profile Preset" button you wish to program for approximately 5 seconds. Upon entering the programming mode, the display will "flash" the temperature intensity setting (a figure between 0.5 & 10.0).



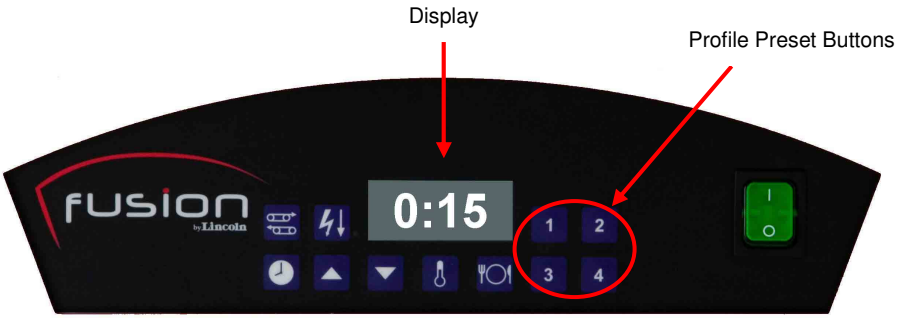
2. Press the ""Up-Scroll" or "Down-Scroll" button to change the temperature intensity to desired setting. To save the setting simply press and release the "Profile Preset" button to advance to the next menu item. (Notice that in this illustration the menu has been changed from "6.5" to "10.0" which will now "scroll" through the display.)

3. After pressing the “Profile Preset” button, the display will “flash” the temperature intensity balance setting (a figure between 5 & 200).



4. Press the “”Up-Scroll” or “Down-Scroll” button to change the temperature intensity balance to desired setting. (Notice that in this illustration the menu has been changed from “100” to “170” which will now “scroll” through the display.) To save the setting simply press and release the “Profile Preset” button to advance to the next menu item.

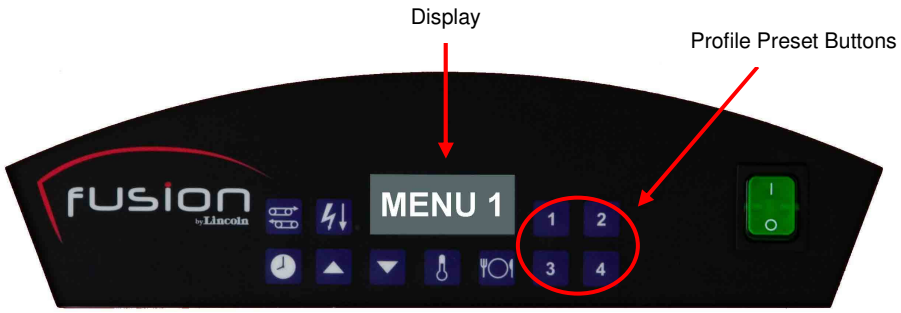
5. After pressing the “Profile Preset” button again, the display will now “flash” the belt speed setting (a figure between 15 seconds and 5:00 minutes).



6. Press the “”Up-Scroll” or “Down-Scroll” button to change the belt speed to desired setting. (Notice that in this illustration the menu has been changed from “15 seconds” to “4 minutes” which will now “scroll” through the display.) To save the setting simply press and release the “Profile Preset” button to advance to the next menu item.

Up-Scroll & Down-Scroll Buttons

7. After pressing the “Profile Preset” button again, the display will now “fast-flash” the menu name setting.



8. Press the “”Up-Scroll” or “Down-Scroll” button to change the menu name to the desired setting. (Notice that in this illustration the menu has been changed to “Sandwich,” which will now “scroll” through the display.) To save the setting simply press and release the “Profile Preset” button. Display will stop flashing to indicate that programming is complete for this menu item. Repeat these steps to program the remaining three menu items.

Up-Scroll & Down-Scroll Buttons

MANUAL PRESET

The Fusion Toaster also includes a “manual preset” button that allows you to change the toaster configuration without altering the four programmed menu items. In this “manual preset” mode, you will have the ability to change the belt speed, temperature intensity, and/or temperature intensity balance. You cannot program or change a menu name in the manual preset mode.

MANUAL PRESET ADJUSTMENTS

1. Press and release “Manual Preset” button. The menu will flash between the temperature intensity and time settings.

2. Press and release Temperature button once for Temperature Intensity or twice for Temperature Intensity Balance.

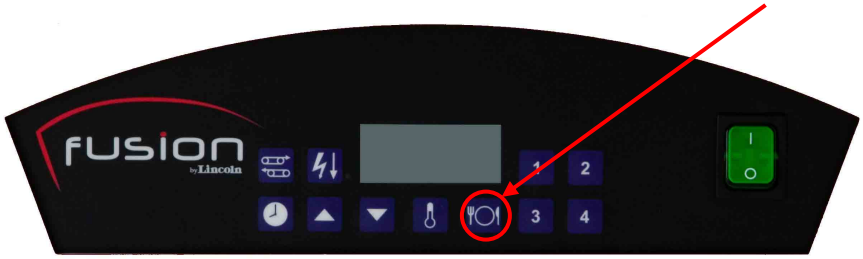
3. Use the “Up-Scroll” or “Down-Scroll” button to change settings. Press the Temperature button to save the settings.

MANUAL PRESET ADJUSTMENTS (CONT'D)

4. Press and release the "Belt Speed" button.

5. Use the "Up-Scroll" or "Down-Scroll" button to change the belt speed setting.

6. Press and release the "Manual Preset" button. The settings are now operational. Please note that while you are in the Manual Preset mode and the unit is operating to your programmed settings, the display will continue to flash between temperature and belt speed.



7. When you wish to return to one of the four menu programs, simply press and release the desired menu option (1 through 4).

ADDITIONAL OPERATION ADJUSTMENT OPTIONS

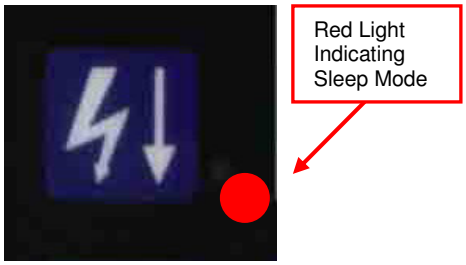
CONVEYOR DIRECTION

The Fusion Toaster allows for multi-directional (or reversible) travel. If you would prefer the conveyor belt to travel in the opposite direction, simply press and hold the "Belt Direction" button for approximately 5 seconds. The conveyor belt will change direction momentarily. Note: It is recommended that you wait to change belt direction until after all food items have completed their pass through the toaster.

ENERGY SAVER OR "SLEEP" MODE

One of the many benefits provided by the Fusion Toaster is its ability to enter into an energy saving "sleep" mode.

1. To enter into "sleep mode," press and release the "Energy Saver / Power Down" button. Notice that the small red light appears (and remains lit) next to the Energy Saver button and the conveyor stops moving. The Fusion Toaster is now operating in "sleep mode."



2. To release the Fusion Toaster from sleep mode and return to normal operation, press and release the "Energy Saver" button. You will notice the small red light next to the Energy Saver button begins to flash. The red light will continue to flash until the toaster returns to the appropriate menu settings. The Fusion Toaster will be ready for operation once the red light has disappeared. Note: While the toaster is now operational, it may still take a few minutes to reach peak performance depending on your menu settings.

WARNING: Do not use parchment paper when placing food product through the toaster! Use of such materials may cause a fire and should never be placed in the toaster.

SHUTDOWN

1. Push "On / Off" switch to the "OFF" position.

2. As each Fusion toaster is equipped with a 30-minute cool-down timer, the fan motor will continue to run for 30-minutes after the unit has been turned off. The fan motor will automatically stop at the end of the 30-minute cool down period.

CLEANING INSTRUCTIONS

The Fusion™ Conveyor Toaster contains electrical components. Before you begin the cleaning process, read these instructions in their entirety.

Electrical components should never be subjected to moisture. It is, therefore, important that the toaster is wiped down carefully. NEVER throw buckets of water over the toaster or subject it to pressure washing from a hose or a pressure spray. If water or other liquid is spilled on the toaster, make sure that none has entered the digital control area before switching on. If in doubt, call your service company.

CAUTION: Toaster must be cool. Do not use power-cleaning equipment, steel wool, or wire brushes on stainless steel or painted surfaces.

WARNING: Clean middle and end crumb trays along with enter/exit trays prior to operation of toaster. Toaster must be cold and disconnected from power source prior to cleaning.

CAUTION: When using cleaning solutions, be sure they meet local and national health standards.

DAILY:

1. Throughout the course of daily operation, it is imperative to continuously clean the conveyor belt (hourly or as needed) by wiping with a clean, water-dampened cloth to remove any baked on crust or food product.

NOTE: The following daily cleaning instructions should be performed on a "cold" toaster. Do not complete these steps while the toaster is in operation.

2. Clean exterior surfaces of the toaster by wiping it down with a mild detergent and clean water, or a commercial stainless steel cleaner.

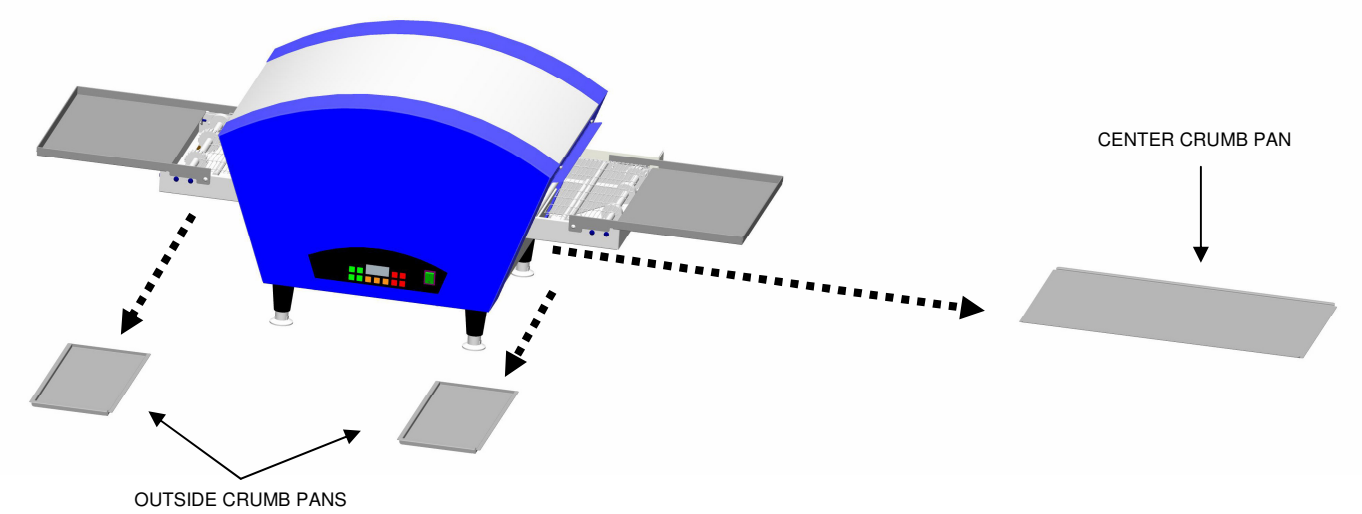
   NOTE: DO NOT USE a *caustic* or *alkaline* base cleaner on toaster. This will ruin the finish of the toaster exterior. On exterior of toaster, removal of deposits of baked-on splatter, oil, grease, or light discoloration may be removed with any of several commercial cleaners. Do not use these products on the conveyor belt. Consult with your local supplier.

Daily cleaning instructions continued on next page.

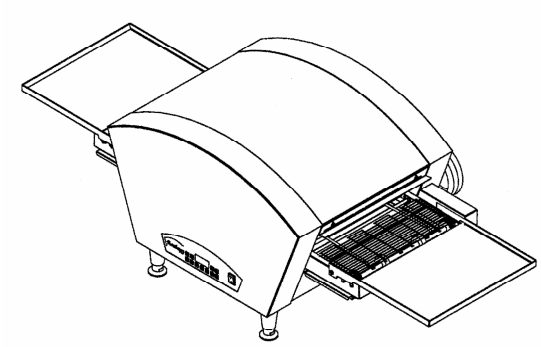
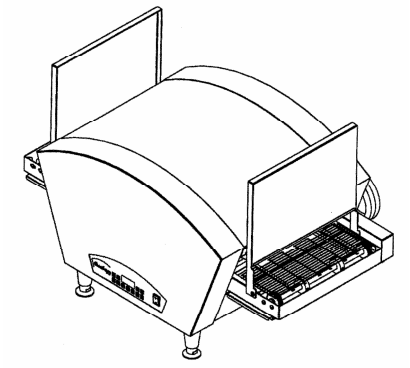
CLEANING INSTRUCTIONS (CONT'D)

3. Remove all crumb pans and clean with mild detergent.

   Slide the outside crumb pans from rails of bottom of conveyor frame first, followed by the center crumb pan. Please note that while the illustration below shows the center crumb pan being removed from the right side of the toaster, it is actually capable of being removed from either side.



4. Clean enter/exit trays with mild detergent. Be sure to clean the underside of trays by flipping up to the vertical position.

ENTER/EXIT TRAYS IN HORIZONTAL POSITION	ENTER/EXIT TRAYS IN VERTICAL POSITION
	

5. With the preceding cleaning instructions completed, reassemble in reverse order. NOTE: Side crumb trays require proper installation of the center crumb tray as the inside "lip" of side crumb trays rest on the center crumb tray. If the center crumb tray is not installed (or installed properly), the side crumb trays cannot be installed. With reassembly completed, it is now safe to connect the toaster to its dedicated power source and power on.

Cleaning Kits are available from Lincoln Foodservice – Catalog #1050.

OPERATOR MAINTENANCE

CAUTION:	Disconnect power supply before servicing or cleaning this toaster. Safeguard power so it cannot be accidentally restored. Failure to do so could result in dismemberment, electrocution, or fatal injury.
WARNING:	If the power supply cord appears to be damaged, do not attempt to operate the unit. Contact a service agent or qualified electrician to repair!

Extensive engineering went into this toaster to make it as maintenance free as possible. There is no lubrication required.

However, to achieve the maximum efficiency of the toaster, it is necessary to keep it clean. For cleaning instructions see the "Cleaning Instructions" section in this manual. The frequency listed is only the factory's recommendations. Your use and type of products will actually determine the frequency of cleaning.

PREVENTIVE MAINTENANCE

Although this toaster has been designed to be as trouble free as possible, periodic preventive maintenance is essential in maintaining peak performance. It is necessary to keep the motors, fans, and electronics free of dirt, dust, and debris to insure proper cooling. Over-heating is detrimental to the life of all the components mentioned.

The periodic intervals for preventive cleaning may vary greatly depending on the environment in which the toaster is operating.

You must discuss the need for preventive maintenance with your Authorized Service Agent to establish a proper program.

If there are any questions that the service agent cannot answer, please contact the Lincoln Technical Service department at (800) 678-9511.

HOW TO OBTAIN SERVICE

If the toaster fails to operate, check the circuit breaker to be sure it is turned on. Also check the fuses on the back panel to be sure that they are good before you call the Authorized Service Agency. The name and phone number of the Authorized Service Agency should be located on the toaster. If not, contact Lincoln Foodservice Products at (800) 678-9511 for the name of the nearest Authorized Service Agency.

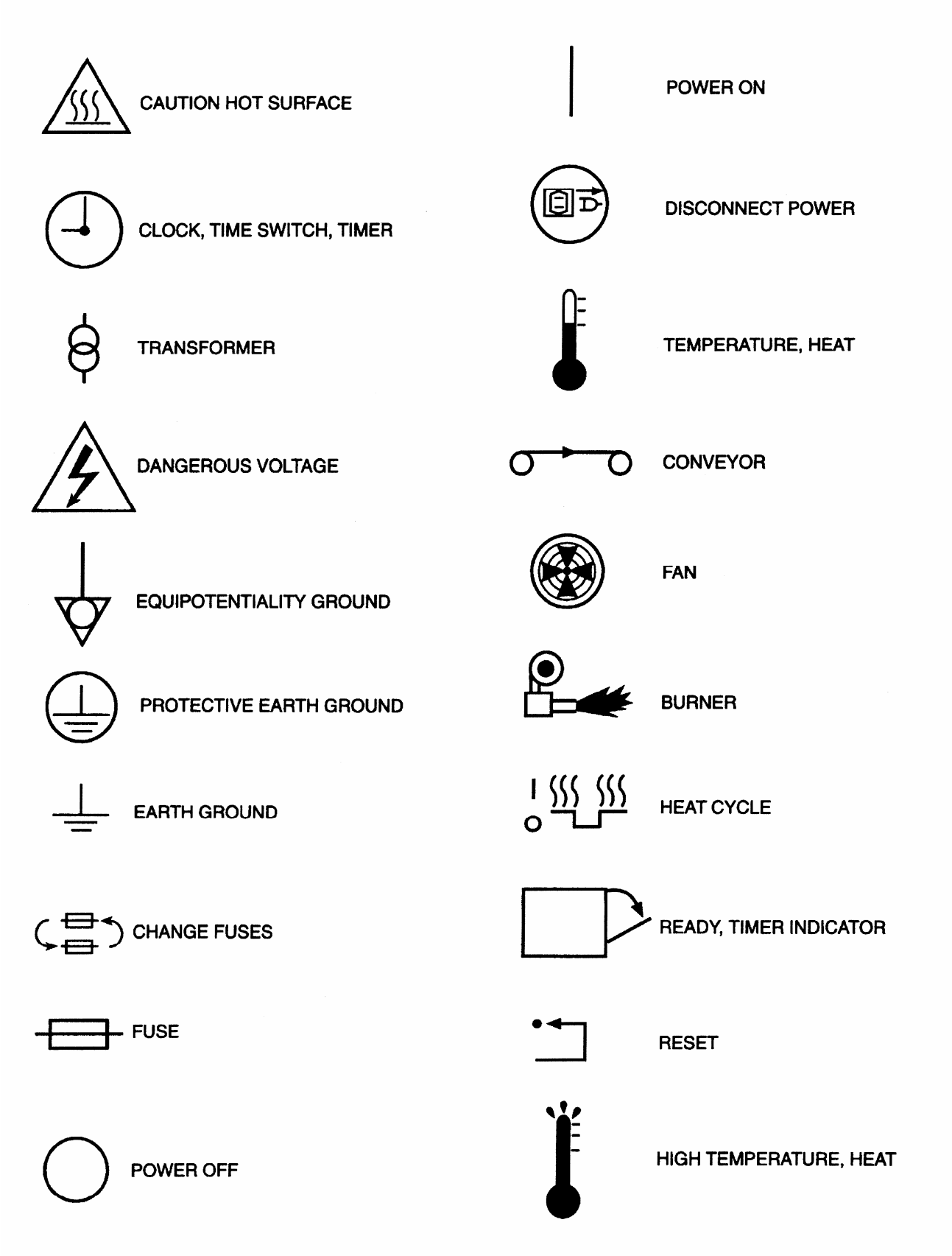
APPLICATIONS

The application objective for this appliance is toasting, baking, finishing, cheese melting, plate warming, etc.

Product	State	Bake Time*
Pizza, small to medium	Par Baked	4:00
Nachos	Fresh	30 - 45 seconds
6" Italian Sub	Fresh	1:00
Breakfast Sandwich	Fresh	1:00
Quesadilla	Fresh	:45 seconds
Bagel Toasting	Fresh	:45 seconds
Garlic Bread	Fresh or Frozen	1:00 – 1:30
Mozzarella Sticks	Fresh or Frozen	3:00 – 4:00

** Times are based on testing conducted in the Lincoln Foodservice Research Application Kitchen. Bake times may vary based on ingredients and altitude.*

APPENDIX A – LABEL DEFINITIONS



APPENDIX A – LABEL DEFINITIONS (CONT'D)

A AMPS

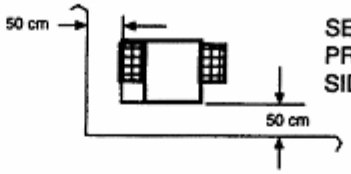
V VOLTS

kW KILOWATTS/HR

TYPE OF GAS

AC

1/2 COOK TIME



SERVICE ACCESSIBILITY, PROVIDE MIN REAR AND SIDE CLEARANCE

ORIFICE - MAIN

ORIFICE - LOW FIRE

LIMITED WARRANTY FOR COMMERCIAL PRODUCTS

LIMITED WARRANTY

Lincoln Foodservice Products, LLC ("Lincoln") warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of purchase.

During the warranty period, Lincoln shall, at Lincoln's option, repair, or replace parts determined by Lincoln to be defective in material or workmanship, and with respect to services, shall re-perform any defective portion of said services. The foregoing shall be the sole obligation of Lincoln under this Limited Warranty with respect to the equipment, products, and services. With respect to equipment, materials, parts and accessories manufactured by others, Lincoln's sole obligation shall be to use reasonable efforts to obtain the full benefit of the manufacturer's warranties. Lincoln shall have no liability, whether in contract, tort, negligence, or otherwise, with respect to non-Lincoln manufactured products.

WHO IS COVERED

This Limited Warranty is available only to the original purchaser of the product and is not transferable.

EXCLUSIONS FROM COVERAGE

- Repair or replacement of parts required because of misuse, improper care or storage, negligence, alteration, accident, use of incompatible supplies or lack of specified maintenance shall be excluded
- Normal maintenance items, including but not limited to, light bulbs, fuses, gaskets, O-rings, interior and exterior finishes, lubrication, conveyor belt, motor bushes, broken glass, etc. adjustments and calibrations for temperatures, speed and air flows
- Failures caused by improper or erratic voltages
- Improper or unauthorized repair
- Changes in adjustment and calibration after ninety (90) days from equipment installation date
- This Limited Warranty will not apply to any parts subject to damage beyond the control of Lincoln, or to equipment which has been subject to alteration, misuse or improper installation, accidents, damage in shipment, fire, floods, power changes, other hazards or acts of God that are beyond the control of Lincoln
- This Limited Warranty does not apply, and shall not cover any products or equipment manufactured or sold by Lincoln when such products or commercial equipment is installed or used in a residential or non-commercial application. Installations not within the applicable building or fire codes render this Limited Warranty and any responsibility or obligations associated therein null and void. This includes any damage, costs, or legal actions resulting from the installation of any Lincoln commercial cooking equipment in a non-commercial application or installation, where the equipment is being used for applications other than those approved for by Lincoln.

LIMITATIONS OF LIABILITY

The preceding paragraphs set forth the exclusive remedy for all claims based on failure of, or defect in, products or services sold hereunder, whether the failure or defect arises before or during the warranty period, and whether a claim, however instituted, is based on contract, indemnity, warranty, tort (including negligence), strict liability, implied by statute, common-law or otherwise , and Lincoln its servants and agents shall not be liable for any claims for personal injuries, incidental or consequential damages or loss, howsoever caused. Upon the expiration of the warranty period, all such liability shall terminate. THE FOREGOING WARRANTIES ARE EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES, WHETHER WRITTEN, ORAL, IMPLIED OR STATUTORY NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE SHALL APPLY. LINCOLN DOES NOT WARRANT ANY PRODUCTS OR SERVICES OF OTHERS.

REMEDIES

The liability of Lincoln for breach of any warranty obligation hereunder is limited to: (i) the repair or replacement of the equipment on which the liability is based, or with respect to services, re-performance of the services; or (ii) at Lincoln's option, the refund of the amount paid for said equipment or services.

Any breach by Lincoln with respect to any item or unit of equipment or services shall be deemed a breach with respect to that item or unit or service only

WARRANTY CLAIM PROCEDURE

Customer shall be responsible to:

- Immediately advise the Dealer or Lincoln's Authorized Service Agent of the equipment serial number and the nature of the problem.
- Verify the problem is a factory responsibility. Improper installation or misuse of equipment, are not covered under this Limited Warranty.
- Cooperate with the Service Agency so that warranty service may be completed during normal working hours.
- Travel Time not to exceed two hours and mileage not to exceed one hundred (100) miles.

GOVERNING LAW

Limited Warranty shall be governed by the laws of the state of Delaware, USA, excluding their conflicts of law principles. The United Nations Convention on Contracts for the International Sale of Goods is hereby excluded in its entirety from application to this Limited Warranty

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